Lemon Ice Cream - 8 servings

1 envelope Knox Gelatine
¼ c. cold milk
1 c. hot milk
¾ c sugar
¼ tsp. salt
⅓ c. lemon juice
1 Tbs lemon rind
2 c. light cream

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Soften gelatine in cold milk - dissolve in hot milk. Cool. Combine sugar, salt, lemon juice, rind and cream. Stir into gelatine mixture - Pour into tray and freeze to mush. Remove to chilled bowl and beat. Freeze until firm.